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*"Not a single grain of  
Krishna's prasadam  
should be wasted."*

*~ Srila Prabhupada*

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## KRISHNA KITCHEN SEVA GUIDE








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## Principle of Krishna's Property in Kitchen Seva

Everything we use in Krishna's service — money, grains, time, or talent — belongs to Krishna. We are simply His humble caretakers.

- ◆ Every rupee spent is **Krishna's Lakshmi**
  - ◆ Every grain of rice is **Krishna's mercy (prasadam)**
  - ◆ Every utensil is a **tool for devotional service**
  - ◆ Every drop of water or ghee is meant for **Krishna's enjoyment**
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## Guidelines for Conscious Use

-  **No wastage** in cooking, serving, or leftovers. Distribute surplus respectfully or store it properly.
  -  **Maintain inventory tracking** for bhoga items and donations.
  -  **Accountability** in every team — cooking, purchasing, and cleaning.
  -  **Transparent budgeting** with prior approvals and post-event reports.
  -  **Cleanliness is next to Godliness** — Krishna's kitchen must remain spotless.
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## Kitchen Departments & Seva Responsibilities

### **1 Planning & Procurement Team**

- Finalize menu in consultation with senior devotees
- Estimate quantities based on expected attendance
- Prepare a detailed shopping list
- Procure fresh, quality ingredients (grains, vegetables, spices, etc.)
- Coordinate with donors and sponsors for bhoga support

### **2 Cleaning & Preparation Team**

- Wash and sanitize all vegetables, fruits, grains, and utensils
- Peel, chop, grate, and prep all ingredients for cooking
- Sort dals, rice, and other staples
- Maintain strict hygiene (handwash, aprons, gloves, hairnets, etc.)

### **3 Cooking Team**

- Cook all items with devotion and sattvic standards
- Prepare sabzis, rice, sweets, fried items, sabudana, etc.
- Plan cooking timelines based on offering schedule and quantity
- Avoid tasting or non-offered items entering the kitchen

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## 4 Bhoga Offering Team

- Arrange cooked items neatly on offering plates
- Offer on time with proper mantra chanting
- Retrieve prasadam respectfully after offering

## 5 Cleaning & Waste Management Team

- Clean utensils and surfaces before, during, and after cooking
- Ensure a dedicated team for post-event kitchen cleanup
- Segregate dry and wet waste respectfully

## 6 Logistics & Fire Safety Team

- Arrange gas, stoves, burners, ladles, and kitchen equipment
- Check gas safety and ensure fire extinguishers are present
- Monitor crowd flow and kitchen entry to avoid congestion

## 7 Inventory & Store Management Team

- Track bhoga inflow and outflow during the event
- Securely store excess or unused items for future use
- Maintain clear records of donor items and usage

